# MAJOR IN FAMILY AND CONSUMER SCIENCES EDUCATION



The Major in Family and Consumer Sciences Education directly addresses the needs of youth, families, and consumers. This interdisciplinary educator preparation major equips future teachers with the knowledge and skills needed to teach secondary Family and Consumer Sciences (FCS) classes. The major includes Educator Preparation (https://www.chhs.colostate.edu/soe/center-for-educator-preparation/) courses, as well as FCS content area courses (including, but not limited to, culinary and food production, financial resource management, healthy decision making, human services and education, interior and fashion design, nutrition and wellness, personal/family/child development, and more).

Students apply for the Educator Preparation program (https://www.chhs.colostate.edu/soe/center-for-educator-preparation/) in their junior year and participate in practicum experiences working closely with classroom teachers and secondary students in area schools. Throughout the phases of the licensure program, teacher candidates are placed in a middle school and in a high school, where they apply professional knowledge and refine their instructional skills. While student-teaching, they work closely with a FCS mentor teacher and a university coach.

Teacher candidates completing the major meet the requirements for the Bachelor of Science (BS) degree in FCS, a Colorado Initial Teaching License in FCS, and a FCS Career and Technical Education endorsement.

This major is accredited and approved by the Colorado Department of Higher Education and the Colorado Department of Education. It is approved nationally by the Association for Advancing Quality in Educator Preparation (AAQEP) (https://aaqep.org/).

Students who successfully complete this program will be prepared to pursue licensure in Colorado. Licensure requirements in other states and U.S. territories may differ. Students are encouraged to work with the department and the professional licensure board in the state in which they intend to pursue licensing to ensure all requirements are satisfactorily met.

The major provides a strong foundation for graduate work. Graduate degree opportunities are available in related academic units including the School of Education and the Departments of Design and Merchandising, Food Science and Human Nutrition, Human Development and Family Studies, Social Work, and Occupational Therapy.

Students take coursework in a variety of programs/departments including, but not limited to:

- · School of Education
- · Family and Consumer Sciences
- · Human Development and Family Studies
- · Food Science and Human Nutrition
- · Design and Merchandising
- · Health and Exercise Science

## **Learning Objectives**

Upon successful completion of the major, students will be able to:

- Demonstrate content knowledge and understanding of theory, research, and practice relevant to optimizing the development, health and well-being of youth and families in the context of the larger social environment.
- 2. Access, critically evaluate, and apply multiple forms of information related to youth and families.
- Demonstrate effective written and oral communication skills appropriate for educators interfacing with administrators, colleagues, students, and parents/guardians.
- 4. Demonstrate professional and leadership skills, including ethical and culturally sensitive standards of conduct.
- Demonstrate knowledge and skill in teaching and assessing family and consumer sciences.

### **Potential Occupations**

# Family and Consumer Sciences Education and licensure prepares students to teach:

- Personal finance
- · Nutrition and wellness
- · Food science and culinary arts
- · Interior and fashion design
- · Human sexuality
- · And more!

### **Career options outside of the secondary classroom:**

- · Post secondary teaching
- · Wellness programming
- · Community outreach and education
- · Child, family, and consumer advocacy
- · Policy development
- · Cooperative extension agent
- · Program/Curriculum development
- Product representative
- · Writer/developer of informational or educational materials
- · Government, community, and non-profit agency worker
- Peace Corps volunteer

Learn more about the Family and Consumer Sciences Education major on the Human Development and Family Studies website. (https://www.chhs.colostate.edu/soe/programs-and-degrees/b-s-in-family-and-consumer-sciences/)

# Requirements Effective Fall 2025

Students must earn a cumulative 2.0 GPA in all AUCC courses and a minimum grade of a C in all AHS, AM, DM, EDCT, EDUC, FACS, FSHN, FTEC, HDFS, IDEA, INTD, OT, RRM, or advisor-approved content courses. FCS majors must achieve a 2.75 GPA to apply to the Educator Licensing Program (https://www.chhs.colostate.edu/soe/center-foreducator-preparation/) (junior year) and earn the School of Education

**Fashion Industries** 

Educator Preparation's recommendation for a Colorado Initial Teaching License (upon the completion of student teaching and graduation).

Additionally, a maximum of 6 credits of required courses may also count toward department certificates (Youth Mentoring with Campus Connections, Disability & Neurodiversity, and Infant and Early Childhood Mental Health), the HDFS Minor, or the Gerontology Interdisciplinary Minor. Students double majoring must have a minimum of 27 credits that are unique to the second major.

Credits

3

**AUCC** 

#### Freshman

AM 101

AIVI TUT	Fashion industries		3
CO 150	College Composition (GT-CO2)	1A	3
FSHN 150	Introduction to Human Nutrition		3
HDFS 101	Lifespan Development (GT-SS3)	3C	3
HDFS 277	Introductory Seminar in HDFS		1
HES 145	Health and Wellness for Everyone (GT-SS3)	1C	3
Select one group from	the following:		4-5
Group A:			
CHEM 103	Chemistry in Context (GT-SC2)	3A	
CHEM 104	Chemistry in Context Laboratory (GT-SC1)	3A	
Group B:			
CHEM 107	Fundamentals of Chemistry (GT-SC2)	3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1)	3A	
1B (http://catalog.colo	state.edu/general-catalog/all-university-core-curriculum/aucc/#aucc)	1B	3
Arts and Humanities (h #arts-humanities)	ttp://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/	3B	3
•	(http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/	3D	3
aucc/#historical-persp	ectives)		
	Total Credits		29-30
Sophomore			
DM 272	Consumers in the Marketplace		3
EDUC 275	Schools, Society, and Self (GT-SS3)	3C	3
HDFS 310	Infant and Child Development in Context		3
HDFS 311	Adolescent and Emerging Adult Development		3
SPCM 200	Public Speaking		3
Select one course from	the following:		3
INTD 110	Visual Expression of Interior Environments (GT-AH1)	3B	
INTD 129	Introduction-Interior Architecture Design		
ECON XXX			3
Advanced Writing (http #advanced-writing)	://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/	2	3
	ttp://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/	3B	3
Biological and Physica	Sciences (http://catalog.colostate.edu/general-catalog/all-university-coreogical-physical-sciences)	3A	3
- Carriculatii, adcc, #biol	Total Credits		30
			50
Junior			
Junior EDUC 331			2
	Educational Technology and Assessment		2
EDUC 331			

EDUC 386	Practicum-Instruction I		1
FACS 320	Finance-Personal and Family		3
FACS 479	Colloquium-Family and Consumer Sciences	4A	2
FSHN 300	Food Principles and Applications		3
FSHN 301	Food Principles and Applications Laboratory		2
HDFS 250	Introduction to Research Methods		3
HDFS 350	Applied Research Methods	4A	3
FCS Electives <sup>1</sup>			8-9
	Total Credits		33-34
Senior			
EDCT 451	Methods-Family/Consumer Sciences Education	4B	4
EDCT 485	Student Teaching	4C	11
EDCT 492	Seminar-Professional Relations	4C	1
EDUC 450	Instruction II-Standards and Assessment		4
EDUC 486E	Practicum: Instruction II		1
HDFS 334	Family and Parenthood Across the Lifespan		3
HDFS 403	Families in the Legal Environment		3
	Total Credits		27
	Program Total Credits:		120

Select courses with subject codes AHS, AM, DM, FACS, FSHN, FTEC, HDFS, IDEA, INTD, OT, RRM, or receive approval from advisor.

# **Major Completion Map**

Freshman

### **Distinctive Requirements for Degree Program:**

Students should seek admission to the Educator Licensure program in their junior year. Visit Educator Preparation (https://www.chhs.colostate.edu/soe/center-for-educator-preparation/) for the application process, GPA, and other requirements). Teacher licensure includes courses (EDUC and EDCT) that must be taken in each Phase I, II, and III concurrently and prior to the next phase.

Students who do not qualify for teacher licensure or who prefer another professional option should consult with their academic advisor. Students must complete a graduation contract with their academic advisor during the first two weeks of the semester in which they are graduating.

Semester 1		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
FSHN 150	Introduction to Human Nutrition	X			3
HDFS 101	Lifespan Development (GT-SS3)	X		3C	3
1B (http://catalo	og.colostate.edu/general-catalog/all-university-core- :/#aucc)	Х		1B	3
	ities (http://catalog.colostate.edu/general-catalog/all- urriculum/aucc/#arts-humanities)		X	3B	3
	Total Credits				15
Semester 2		Critical	Recommended	AUCC	Credits
AM 101	Fashion Industries	X			3
HDFS 277	Introductory Seminar in HDFS	X			1
HES 145	Health and Wellness for Everyone (GT-SS3)	X		1C	3
Select one group	from the following:	X			4-5
Group A:					
CHEM 103	Chemistry in Context (GT-SC2)			3A	
CHEM 104	Chemistry in Context Laboratory (GT-SC1)			3A	
Group B:					
CHEM 107	Fundamentals of Chemistry (GT-SC2)			3A	

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	Fundamentals of Chamistry Laboratory (CT CC1)			3A	
CHEM 108	Fundamentals of Chemistry Laboratory (GT-SC1) ectives (http://catalog.colostate.edu/general-catalog/all-		Х	3D	3
	urriculum/aucc/#historical-perspectives)		^	30	3
	completed by the end of Semester 2.	Х			
	Total Credits				14-15
Sophomore					
Semester 3		Critical	Recommended	AUCC	Credits
DM 272	Consumers in the Marketplace	Х			3
EDUC 275	Schools, Society, and Self (GT-SS3)	Х		3C	3
HDFS 310	Infant and Child Development in Context	Х			3
ECON XXX		Х			3
	nysical Sciences (http://catalog.colostate.edu/general- rsity-core-curriculum/aucc/#biological-physical-sciences)		Х	3A	3
	Total Credits				15
Semester 4		Critical	Recommended	AUCC	Credits
HDFS 311	Adolescent and Emerging Adult Development	X			3
SPCM 200	Public Speaking	X			3
Select one cours	e from the following:	X			3
INTD 110	Visual Expression of Interior Environments (GT-AH1)			3B	
INTD 129	Introduction-Interior Architecture Design				
	g (http://catalog.colostate.edu/general-catalog/all- urriculum/aucc/#advanced-writing)		Х	2	3
	ities (http://catalog.colostate.edu/general-catalog/all- urriculum/aucc/#arts-humanities)		Х	3B	3
	Total Credits				15
Junior					
		A 1.1		AUCC	
Semester 5		Critical	Recommended	AUCC	Credits
Semester 5 EDUC 340	Literacy and the Learner	Critical X	Recommended	AUCC	Credits 3
	Literacy and the Learner Finance-Personal and Family		Recommended	AUCC	
EDUC 340		Х	Recommended	AUCC	3
EDUC 340 FACS 320	Finance-Personal and Family	X X	Recommended	AUCC	3
EDUC 340 FACS 320 FSHN 300	Finance-Personal and Family Food Principles and Applications	X X X	Recommended	AUCC	3 3 3
EDUC 340 FACS 320 FSHN 300 FSHN 301	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory	X X X	Recommended X	AUCC	3 3 3 2
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory	X X X		AUCC	3 3 3 2 3
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods	X X X		AUCC	3 3 3 2 3 3
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods	X X X X	X	AUCC	3 3 3 2 3 3 17
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits	X X X X X	X	AUCC	3 3 2 3 3 17 Credits
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment	X X X X X	X	AUCC	3 3 2 3 3 17 Credits
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment	X X X X X	X	AUCC	3 3 2 3 3 7 17 Credits
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.)	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management	X X X X X Critical X	X	AUCC 4A	3 3 2 3 17 Credits 2 3
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I	X X X X X X X X X X X X X	X	AUCC	3 3 3 2 3 77 Credits 2 3
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386 FACS 479	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences	X X X X X X X X X X X X X	X	AUCC 4A	3 3 3 2 3 17 Credits 2 3
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386 FACS 479 HDFS 350	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences	X X X X X X X X X X X X X	X Recommended	AUCC 4A	3 3 3 2 3 17 Credits 2 3
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386 FACS 479 HDFS 350	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences Applied Research Methods	X X X X X X X X X X X X X	X Recommended	AUCC 4A	3 3 3 2 3 17 Credits 2 3 1 2 3 5-6
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386 FACS 479 HDFS 350 FCS Electives	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences Applied Research Methods	X X X X X X X X X X X X X	X Recommended	AUCC 4A	3 3 3 2 3 17 Credits 2 3 1 2 3 5-6
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386 FACS 479 HDFS 350 FCS Electives  Senior	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences Applied Research Methods	X X X X X X X X X X X X X	X Recommended X	AUCC 4A 4A	3 3 3 2 3 17 Credits 2 3 1 1 1 2 3 5-6
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 required.) EDUC 386 FACS 479 HDFS 350 FCS Electives  Senior Semester 7	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences Applied Research Methods  Total Credits	X X X X X X Critical X X X	X Recommended X	AUCC  4A 4A AUCC	3 3 3 2 3 17 Credits 2 3 1 1 2 3 5-6 16-17 Credits
EDUC 340 FACS 320 FSHN 300 FSHN 301 HDFS 250 FCS Electives  Semester 6 EDUC 331 EDUC 350 (Concurrent registration with EDUC 386 FACS 479 HDFS 350 FCS Electives  Senior Semester 7 EDCT 451	Finance-Personal and Family Food Principles and Applications Food Principles and Applications Laboratory Introduction to Research Methods  Total Credits  Educational Technology and Assessment Instruction I-Individualization/Management  Practicum-Instruction I ColloquiumFamily and Consumer Sciences Applied Research Methods  Total Credits  Methods-Family/Consumer Sciences Education	X X X X X X Critical X X X	X Recommended X	AUCC  4A 4A AUCC	3 3 3 2 3 17 Credits 2 3 5-6 16-17 Credits 4

HDFS 403	Families in the Legal Environment	Χ			3
	Total Credits				15
Semester 8		Critical	Recommended	AUCC	Credits
EDCT 485	Student Teaching	Χ		4C	11
EDCT 492	Seminar-Professional Relations	Χ		4C	1
The benchma entire program	rk courses for the 8th semester are the remaining courses in the n of study.	e X			
	Total Credits				12
	Program Total Credits:				120